

Gourmet Oven

MODEL GO-36, GO-36T

Operation Manual

Serial Numbers 122192 and higher



Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this warranty must be received by the Company within ONE YEAR from the date of installation, but no longer than ONE YEAR AND THREE MONTHS from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of or improper maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation and/or operating instructions, or any other events beyond the reasonable control of the Company will NOT be covered under this warranty. The obligation of the Company under this warranty shall be limited to repairing or replacing (at the option of the Company) any part, with the exception of lamps, fuses, and glass (which are not covered under warranty), which is found defective in the reasonable opinion of the Company. Any part found defective by the Company will be repaired or replaced without charge F.O.B. factory, Simpsonville, South Carolina or F.O.B. authorized BKI Distributor. The Company and/or its authorized representatives will assume the normal replacement labor expense for the defective part for the period of the warranty as stated above, excluding travel and/or other expenses incidental to the replacement of the defective part, where replacement work is performed during standard business hours and not subject to overtime, holiday rates, and/or any additional fees. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

REPLACEMENT PARTS

Any appliance replacement part, with the exception of lamps, fuses, and glass, which proves to be defective in material or workmanship within ninety (90) days of installation will be replaced without charge F.O.B. Factory, Simpsonville, SC or F.O.B. authorized BKI Distributor. The user shall have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

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Introduction

The **BKI** GO-36 is a cook and hold gourmet oven. It consists of a cooking cabinet, door assembly and control unit. The cooking cabinet contains rack supports that hold 4 racks and 1 drip pan. To seal the oven cavity, a door with a magnetized door latch is provided. The control unit contains heating elements for cooking as well as a time/temperature computer and manual switches for quick setup and operation. It also contains a fan for cooling and a blower for heat circulation.

The **BKI** name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE

PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, contact the BKI Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠ DANGER

This message indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury.

⚠ WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

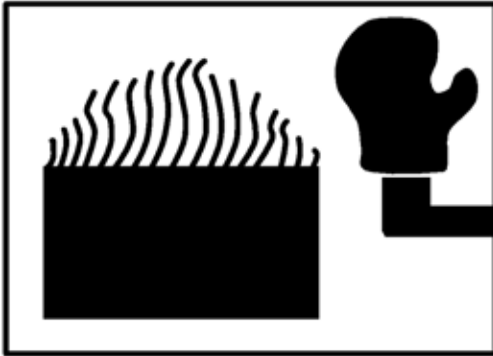
⚠ CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices



Wear Safe Clothing Appropriate To Your Job

Always wear your insulated mitts when handling hot racks or touch any hot metal surface. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local BKI Distributor.

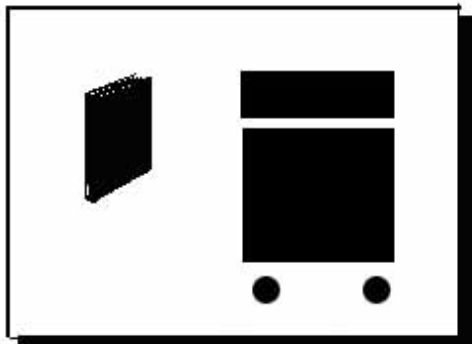
Never wear loose clothing such as neckties or scarves while operating this equipment. Keep loose hair tied back or in a hair net while operating this equipment.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury from hot cleaning solution.



Beware of High Voltage

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always use an Authorized Service agent to service your equipment.



Keep this manual with the Equipment

This manual is an important part of your equipment. Always keep it near for easy access.

If you need to replace this manual, contact:

BKI
 Technical Services Department
 P.O. Box 80400
 Simpsonville, S.C. 29680-0400
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471



Protect Children

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.

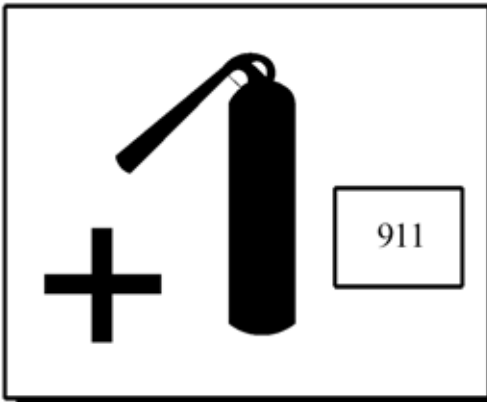


Keep Safety Labels Clean and in Good Condition

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit.

If you need a new safety label, obtain the number of the specific label illustrated on page 5, then contact:

BKI
 Technical Services Department
 P.O. Box 80400
 Simpsonville, S.C. 29680-0400
 Or call toll free: 1-800-927-6887
 Outside the U.S., call 864-963-3471

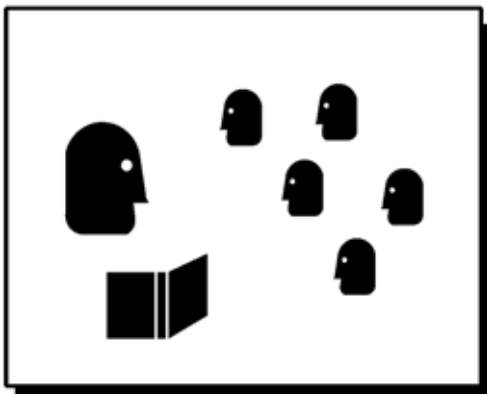


Be Prepared for Emergencies

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

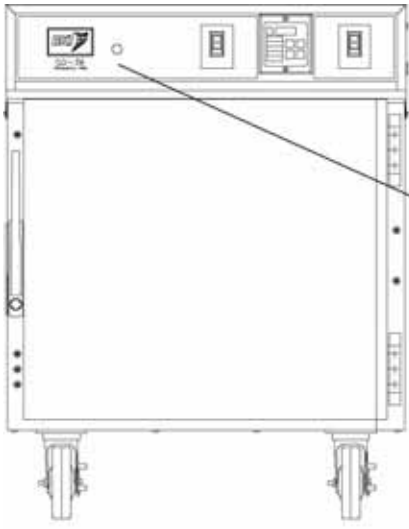
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



Know your responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Decals



N0536

! WARNING

WHEN LIT UNIT IS MALFUNCTIONING. TURN OFF and CALL FOR SERVICE.

N0536

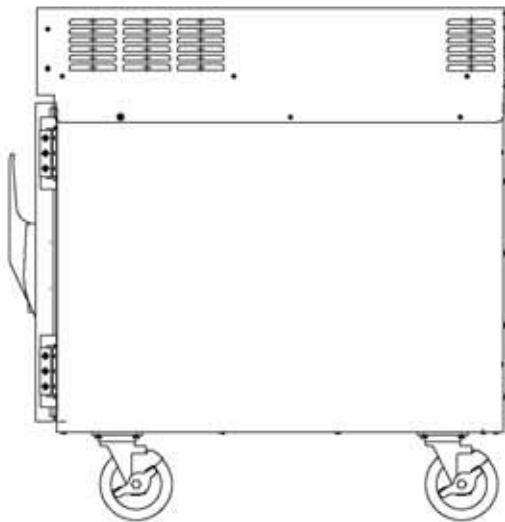
CAUTION

DISCONNECT FROM POWER SUPPLY BEFORE SERVICING.
FUSE: 250V, 2A, DUAL ELEMENT, TIME DELAY
BUSSMAN TYPE FNM 2

WARNING

FOR CONTINUED PROTECTION AGAINST FIRE AND ELECTRIC SHOCK, REPLACE WITH SAME TYPE AND RATING OF FUSE.

N0539



N0202

! DANGER

HIGH VOLTAGE.
Turn power off before servicing.
May have more than one disconnect switch.
Do not cover or remove label. N0202

N0158

! WARNING

CONNECT ONLY TO APPROVED 3 PRONG GROUNDED CIRCUIT. FAILURE TO DO SO COULD RESULT IN SERIOUS INJURY.

! WARNING

CONNECT ONLY TO APPROVED 3 PRONG GROUNDED CIRCUIT. FAILURE TO DO SO COULD RESULT IN SERIOUS INJURY.

DO NOT COVER OR REMOVE THIS LABEL

N0158

Health And Sanitation Practices

BKI ovens are manufactured to comply with health regulations and are tested and certified to UL[®], CUL[®], and NSF[®] standards. You must operate the equipment properly using only quality products and use meat thermometers to insure meats are thoroughly cooked.

Food Handling

- Wash hands thoroughly in warm, soapy water after handling raw poultry or meats.
- Clean and sanitize all utensils and surfaces that have been in contact with raw products.
- **Never** place cooked meats on the same surfaces used to prepare raw meats, unless the area has been thoroughly cleaned and sanitized.

Storage Of Raw Meats

- Designate an area or shelf strictly for the storage of all raw meats to be used in the oven.
- Raw product must always be stored at temperatures below 38° F. (3° C.).
- **Never** store or mix raw foods above cooked foods, as this is a health hazard. The drippings from raw foods contaminate cooked or processed foods.
- All chicken and chicken parts to be stored overnight must be thoroughly iced down and refrigerated.

Coding Cooked Foods

All products cooked during the day should be sold the same day.

NOTE: It is not the intent of the cooking program to have unsold merchandise at the end of the cooking day. Follow your company's procedures for the handling of any leftover product.

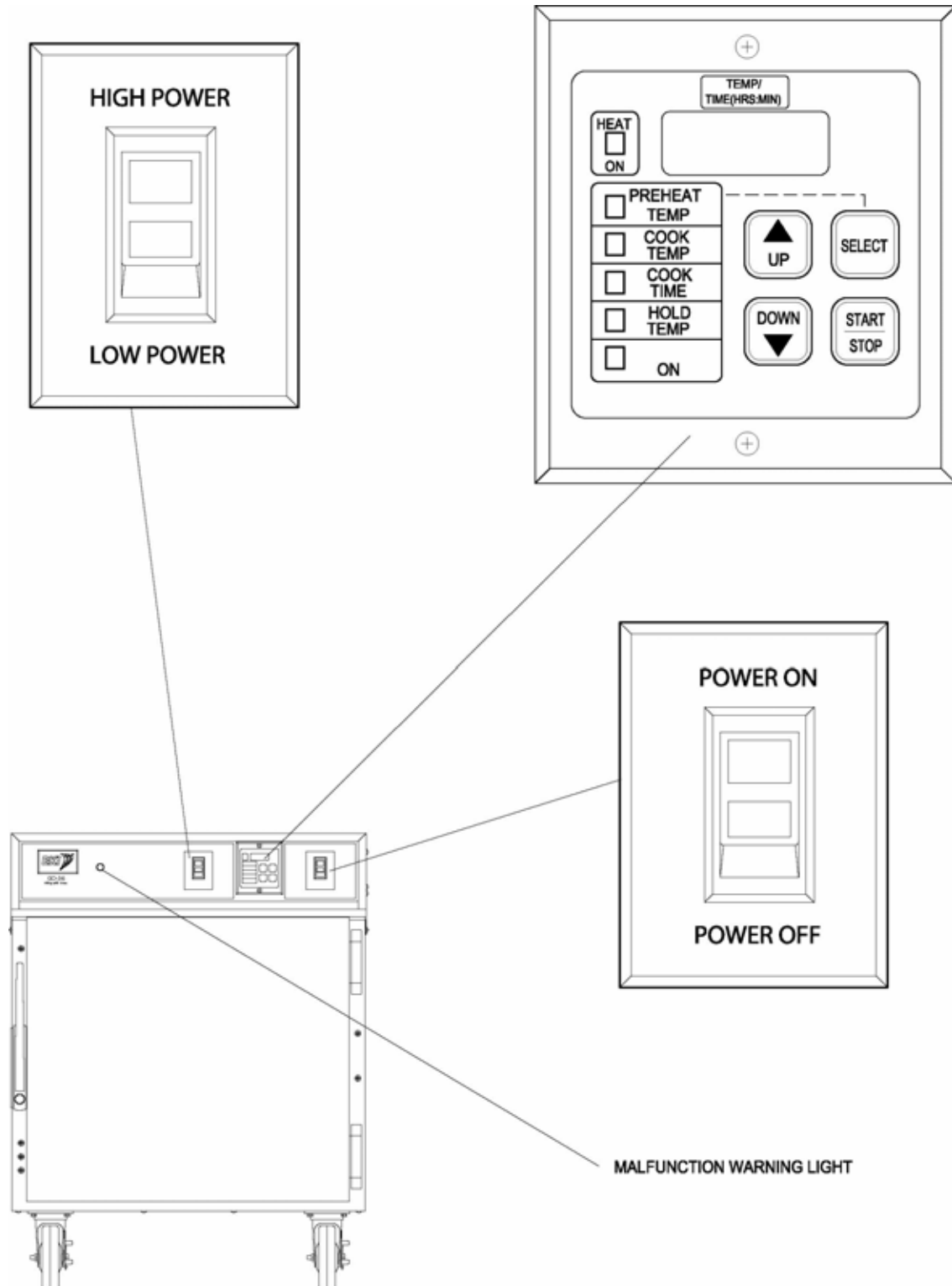
Storage Of Prepared Foods

- Cold foods should be kept at or below 38° F. (3° C.).
- Hot foods must be maintained to meet local health codes, usually a minimum 145° F. (63° C.).

Operation

Controls and Indicators

The figure below depicts the oven's controls and indicators. Refer to it as necessary while performing operating procedures in this section.



Turning the Oven “On”

1. Plug the oven power cord into a receptacle supplying power that matches that specified on the nameplate. The mating receptacle for the GO-36 plug is a NEMA style 6-20. The mating receptacle for the GO-36T plug is a NEMA style 6-30.
2. Place the POWER ON/POWER OFF rocker switch in the POWER ON position.

Programming the Oven

Press and hold the “START/STOP” button until display alternates between “STOP” and the probe sense temperature. The control is now ready for programming.

Setting the Preheat Temperature

Press the “SELECT” button until the “PREHEAT TEMP” light turns on. Press the “UP” or “DOWN” buttons to obtain the desired temperature. If a preheat cycle is not required, press the “UP” or “DOWN” buttons until “OFF” is displayed. “OFF” is displayed below 100° F. or above 400° F.

Setting the Cook Temperature

Press the “SELECT” button until the “COOK TEMP” light turns on. Press the “UP” or “DOWN” buttons until the desired temperature is displayed.

Setting the Cook Time

Press the “SELECT” button until the “COOK TIME” light turns on. Press the “UP” or “DOWN” buttons until the desired time is displayed. To disable the cook function, press the “UP” or “DOWN” button until “OFF” is displayed. “OFF” is displayed below 100° F or above 400° F.

Setting the Hold Temperature

Press the “SELECT” button until the “HOLD TEMP” light turns on. Press the “UP” or “DOWN” buttons until the desired temperature is displayed. The hold function can be disabled by pressing the “UP” or “DOWN” buttons until “OFF” is displayed. “OFF” is displayed below 100° F. or above 250° F.

Pressing the “SELECT” button again returns the control to the “STOP MODE”. The display will alternate between “STOP” and the probe sense temperature. The control is ready for cooking.

Cooking

1. Press the “START/STOP” button.
 - If a pre-heat temperature was programmed, the “CYCLE ON” light will turn on, the display will alternate between “PrE” and the probe temperature and the controller will elevate the oven temperature to the pre-heat value. When the oven temperature reaches the desired pre-heat value, the “CYCLE ON” light begins flashing and a (5) second pulsing audible alert will be activated. The control will maintain the oven temperature until the product is loaded into the oven.
 - If pre-heat temperature was turned off, the oven will immediately enter a cook/hold mode.
2. Load product into the oven.
3. Press the “START/STOP” push button. The controller will now regulate the oven to the desired cook temperature and the cook timer will count down. The “CYCLE ON” light will be on and the display will alternately show oven temperature and cook time remaining.

- If the hold temperature has been turned off, the oven will sound an audible alert when the cook time reaches zero. This alarm will sound until the “START/STOP” button is pressed.
- If the hold temperature has been set, the controller will regulate the temperature to the desired hold temperature. Once the hold temperature has been achieved, a count up timer will be initiated to track the length of time in the hold mode. The display will alternately show “HOLD”, actual oven temperature and hold elapsed time. The control will stay in the hold mode until the “START/STOP” button is pressed again.

Reviewing Set Points

During the cooking cycle any programmed cooking parameter can be displayed. Press the “SELECT” button until the desired parameter light turns on. The display will show the value of the set point for five (5) seconds. Reviewing set points during a cooking cycle will not alter them or interrupt the cooking cycle.

Changing Set Points During Cooking

1. Push the “START/STOP” momentarily. The “CYCLE ON” light will flash and the control will go into pause. In this mode the control regulates at the pre-set points but the cook count down timer will stop.
2. Change the cooking parameters by pressing the “SELECT” button until the desired indicator light turns on. The display will show the pre-set value.
3. Press the “UP” and “DOWN” buttons to change the setting as desired.
4. Resume the cooking cycle by press the “START/STOP” button. The “CYCLE ON” light will come on indicating that the cooking cycle has resumed.

Canceling the Cooking Cycle

Press and hold the “START/STOP” button until the “CYCLE ON” light turns off. (“STOP” will be displayed).

Power Failure During The Cooking Cycle

The control will suspend operation retaining set points and cycle times. When power is restored, operation will resume where left off when the power failed.

Probe (Thermocouple) Diagnostics

If the probe (thermocouple inside the oven) stops working, the control will cancel the cooking cycle and the display will show “PROB”.

If the probe temperature goes below 50° F (10° C.) or if the controller fails, the display will show “EEEE” and the controller will go into “STOP” mode.

Important Instruction

A Malfunction Warning Light is mounted on the control unit front panel. This light illuminates when an overtemperature condition occurs within the Control Unit assembly. If this light goes on, place the POWER ON/POWER OFF switch in the POWER OFF position and contact an authorized BKI service agent for corrective action.

Suggested Cooking Instructions

Power Level

This oven is supplied with a switch that controls the heating elements within the control unit. In the HIGH POWER position, all heating elements are used for cooking. In the LOW POWER position, two of the heating elements are used for cooking.

One application for the low power feature is the reconstitution of frozen food. The slow heating rate will avoid overcooking or burning of the outside of the product while the center is still cold. Another application of the low power feature is to provide gentle heat when slow cooking meat products at temperature of 250° F or less.

NOTICE

The low power setting should only be used when cooking below 300° F.

The high power setting is used for baking and some holding applications (frequent oven entry) where a quick recovery is required. This setting may also be used for rapid oven preheat.

Food Safety Requirements (Internal Temperatures)

FOWL	Chicken	175°F
	Turkey	175°F
	Turkey Breast	175°F
PORK	Baby Back Ribs	170°F
	Pork Ribs	170°F
	Tenderloins	170°F
BEEF	Medium Rare	140°F
	Medium	148°F
	Well Done	155°F
	Corned Beef	170°F
ENTREES AND BAGS		150°F

Fowl

WHOLE TURKEYS

OVEN PREPARATION

1. Preheat oven to 240°F, set on LOW power. This will take 20 minutes.
2. Set COOK TEMP to 240°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F, if using HOLD cycle. If not holding, set HOLD to OFF.
5. Place Turkey in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS:

1. Whole Turkeys
2. Full-size shallow pans
3. Desired Seasoning
4. Knife (if removing tails)

PREPARATION

1. Rinse turkeys in cold water.
2. Pull and discard excess trimmings.
3. Tuck wings and secure legs.
4. Season as desired.
5. Place 2 birds in each pan.

TO COOK AND HOLD	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Pan	4:00 (4 hours)	175°F
2 Pans	4:15 (4 hours 15 minutes)	175°F
3 Pans	4:30 (4 hours 30 minutes)	175°F
4 Pans	5:00 (5 hours)	175°F

NOTE: Internal product temperature MUST reach 175°F.

Maximum Hold Time is 12 hours.

WHOLE CHICKENS (2¼ - 3¼ LBS)**OVEN PREPARATION**

1. Preheat oven to 350°F, set on HIGH power. This will take 20 minutes.
2. Set COOK TEMP to 350°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F, if using HOLD cycle. If not holding, set HOLD to OFF.
5. Place Chicken in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS:

1. Whole Chickens
2. Full-size shallow pans
3. Desired Seasoning
4. Knife (if removing tails)

PREPARATION

1. Rinse chickens in cold water.
2. Pull and discard excess trimmings.
3. Tuck wings and secure legs.
4. Season as desired.
5. Place 6 birds in each pan.

TO COOK AND HOLD	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Pan	1:40 (1 hour 40 minutes)	175°F
2 Pans	1:45 (1 hour 45 minutes)	175°F
3 Pans	1:50 (1 hour 50 minutes)	175°F
4 Pans	2:00 (2 hours)	175°F

TO COOK AND PULL	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Pan	2:00 (2 hours)	175°F
2 Pans	2:10 (2 hours 10 minutes)	175°F
3 Pans	2:20 (2 hours 20 minutes)	175°F
4 Pans	2:30 (2 hours 30 minutes)	175°F

NOTE: Internal product temperature **MUST** reach 175°F.

Maximum Hold Time is 12 hours.

TURKEY BREASTS**OVEN PREPARATION**

1. Preheat oven to 240°F, set on LOW power. This will take 20 minutes.
2. Set COOK TEMP to 240°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F, if using HOLD cycle. If not holding, set HOLD to OFF.
5. Place Turkey Breasts in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS:

1. Turkey Breasts
2. Full-size shallow pans
3. Desired Seasoning
4. Knife (if removing tails)

PREPARATION

1. Rinse turkey breasts in cold water.
2. Pull and discard excess trimmings.
3. Season as desired.
4. Place 8 birds in each pan.

TO COOK AND HOLD	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Pan	2:00 (2 hours)	175°F
2 Pans	2:10 (2 hours 10 minutes)	175°F
3 Pans	2:20 (2 hours 20 minutes)	175°F
4 Pans	2:30 (2 hours 30 minutes)	175°F

NOTE: Internal product temperature MUST reach 175°F.

Maximum Hold Time is 12 hours.

Pork

BABY BACK RIBS

OVEN PREPARATION

1. Preheat oven to 225°F, set on LOW power. This will take 15 minutes.
2. Set COOK TEMP to 225°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F.
5. Place Ribs in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS

1. Baby Back Ribs
2. 18 x 26-inch Sheet Pans
3. 18 x 26-inch Grates
4. Institutional Clear Wrap
5. Desired Seasoning

PREPARATION

1. Unwrap ribs and rinse with cold water.
2. Place 7 ribs on pan with grate and season as desired.
3. Cover meat with clear wrap completely and SEAL COMPLETELY.

TO COOK	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Tray	2:30 (2 hours 30 minutes)	170°F
2 Trays	2:45 (2 hours 45 minutes)	170°F
3 Trays	3:00 (3 hours)	170°F
4 Trays	3:15 (3 hours 15 minutes)	170°F

NOTE: Internal product temperature MUST reach 170°F.

For best tenderization results, let product hold for a minimum of 6 hours.

PORK RIBS (3½ & DOWN)**OVEN PREPARATION**

1. Preheat oven to 225°F, set on LOW power. This will take 15 minutes.
2. Set COOK TEMP to 225°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F.
5. Place Pork Ribs in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS

1. Pork Ribs
2. 18 x 26-inch Sheet Pans
3. 18 x 26-inch Grates
4. Institutional Clear Wrap
5. Desired Seasoning

PREPARATION

1. Unwrap ribs and rinse with cold water.
2. Place 3-4 ribs on pan with grate and season as desired.
3. Cover meat with clear wrap completely and SEAL COMPLETELY.

TO COOK	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Tray	2:30 (2 hours 30 minutes)	170°F
2 Trays	2:45 (2 hours 45 minutes)	170°F
3 Trays	3:00 (3 hours)	170°F
4 Trays	3:15 (3 hours 15 minutes)	170°F

NOTE: Internal product temperature MUST reach 170°F.

For best tenderization results, let product hold for a minimum of 6 hours.

Beef

PRIME RIB (12-14 LBS BONELESS - NO FAT CAP) #112-A

OVEN PREPARATION

1. Preheat oven to 225°F, set on LOW power. This will take 15 minutes.
2. Set COOK TEMP to 225°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 145°F.
5. Place Prime Rib in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS

1. Prime Ribs - #112A
2. 18 x 26-inch Sheet Pans
3. 18 x 26-inch Grates
4. Institutional Clear Wrap
5. Desired Seasoning

PREPARATION

1. Unwrap Prime Rib and rinse with cold water.
2. Place on pan with grate and season as desired.
3. Cover meat with clear wrap completely. DO NOT SEAL.

TO COOK	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Rib	1:30 (1 hour 30 minutes)	145°F
2 Ribs	1:45 (1 hour 45 minutes)	145°F
3 Ribs	2:00 (2 hours)	145°F
4 Ribs	2:15 (2 hours 15 minutes)	145°F
5 Ribs	2:30 (2 hours 30 minutes)	145°F
6 Ribs	2:45 (2 hours 45 minutes)	145°F

NOTE: Internal product temperature MUST reach 145°F.

For best tenderization results, let product hold for a minimum of 8 hours.

PRIME RIB (22-24 LBS BONE-IN WITH FAT CAP) #109**OVEN PREPARATION**

1. Preheat oven to 225°F, set on LOW power. This will take 15 minutes.
2. Set COOK TEMP to 225°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 145°F.
5. Place Prime Rib in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS

1. Prime Ribs - #109
2. 18 x 26-inch Sheet Pans
3. 18 x 26-inch Grates
4. Institutional Clear Wrap
5. Desired Seasoning

PREPARATION

1. Unwrap Prime Rib and rinse with cold water.
2. Place on pan with grate and season as desired.
3. Cover meat with clear wrap completely. DO NOT SEAL.

TO COOK	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Rib	2:00 (2 hours)	145°F
2 Ribs	2:15 (2 hours 15 minutes)	145°F
3 Ribs	2:30 (2 hours 30 minutes)	145°F
4 Ribs	2:45 (2 hours 45 minutes)	145°F
5 Ribs	3:00 (3 hours)	145°F
6 Ribs	3:30 (3 hours 30 minutes)	145°F

NOTE: Internal product temperature MUST reach 140°F.

For best tenderization results, let product hold for a minimum of 8 hours.

TOP ROUND (10-12 LBS)**OVEN PREPARATION**

1. Preheat oven to 225°F, set on LOW power. This will take 15 minutes.
2. Set COOK TEMP to 225°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 145°F.
5. Place Top Round in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS

1. Top Rounds
2. 18 x 26-inch Sheet Pans
3. 18 x 26-inch Grates
4. Institutional Clear Wrap
5. Desired Seasoning

PREPARATION

1. Unwrap Top Round and rinse with cold water.
2. Place on pan with grate and season as desired.
3. Cover meat with clear wrap completely. DO NOT SEAL.

TO COOK	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Top Round	1:30 (1 hour 30 minutes)	145°F
2 Top Rounds	1:45 (1 hours 45 minutes)	145°F
3 Top Rounds	2:00 (2 hours)	145°F
4 Top Rounds	2:15 (2 hours 15 minutes)	145°F
5 Top Rounds	2:30 (2 hours 30 minutes)	145°F
6 Top Rounds	2:45 (2 hours 45 minutes)	145°F
7 Top Rounds	3:00 (3 hours)	145°F
8 Top Rounds	3:15 (3 hours 15 minutes)	145°F
9 Top Rounds	3:30 (3 hours 30 minutes)	145°F
10 Top Rounds	4:00 (4 hours)	145°F

NOTE: Internal product temperature MUST reach 145°F.

For best tenderization results, let product hold for a minimum of 8 hours.

STEAMSHIP ROUND (45-50 LBS. BONE-IN)**OVEN PREPARATION**

1. Preheat oven to 200°F, set on LOW power. This will take 15 minutes.
2. Set COOK TEMP to 200°F.
3. Set COOK TIME to 9:10 (9 hours 10 minutes).
4. Set HOLD TEMP to 140°F.
5. Place Steamship Round in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS

1. Steamship Round
2. 18 x 26-inch Sheet Pans
3. 18 x 26-inch Grates
4. Institutional Clear Wrap
5. Desired Seasoning

PREPARATION

1. Unwrap Round and rinse with cold water.
2. Place on pan with grate and season as desired.
3. Cover meat with clear wrap completely. DO NOT SEAL.

NOTE: Internal product temperature MUST reach 140°F.

For best tenderization results, let product hold for a minimum of 8 hours.

CORNEB BEEF (8-10 LBS IN BAG WITH BRINE)**OVEN PREPARATION**

1. Preheat oven to 250°F, set on LOW power. This will take 15 minutes.
2. Set COOK TEMP to 250°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F.
5. Place Corned Beef in oven and press START to activate cook cycle.

GATHER REQUIRED ITEMS

1. Corned Beef
2. 18 x 26-inch Sheet Pans

PREPARATION

1. Leave Corned Beef in original bag. DO NOT PUNCTURE.
2. Place in 18 x 26-inch sheet pan (2 per pan).

NOTE: If product does not come in a bag, wrap completely with clear wrap and place in pans.

TO COOK	FROM REFRIGERATED	INTERNAL FOOD TEMPERATURE
1 Corned Beef	3:00 (3 hours)	170°F
2 Corned Beefs	3:20 (3 hours 20 minutes)	170°F
3 Corned Beefs	3:40 (3 hours 40 minutes)	170°F
4 Corned Beefs	4:00 (4 hours)	170°F
5 Corned Beefs	4:20 (4 hours 20 minutes)	170°F
6 Corned Beefs	4:40 (4 hours 40 minutes)	170°F
7 Corned Beefs	5:00 (5 hours)	170°F
8 Corned Beefs	5:20 (5 hours 20 minutes)	170°F
9 Corned Beefs	5:40 (5 hours 40 minutes)	170°F
10 Corned Beefs	6:00 (6 hours)	170°F
11 Corned Beefs	6:20 (6 hours 20 minutes)	170°F
12 Corned Beefs	6:40 (6 hours 40 minutes)	170°F

Cooking formula for larger-sized Corned Beef:

1. First piece 25 minutes per pound of product.
2. For additional pieces, 20 minutes per pound for each Corned Beef.

NOTE: Internal product temperature MUST reach 170°F.

For best tenderization results, let product hold for a minimum of 8 hours.

Frozen Entrees

DAYTIME ENTREE PREPARATION (BAGS - FROZEN OR THAWED)

OVEN PREPARATION

1. Set PREHEAT to OFF.
2. Set COOK TEMP to 350°F.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F.
5. Press START/STOP button twice. (Cycle light will flash ON and OFF at this time.) This will preheat oven to the cook temperature set but will not activate the time.
6. Place prepared Entree in oven, press START/STOP button once. Cycle light will be ON and cook time will start.

GATHER REQUIRED ITEMS

1. Desired Entree & Bag Items
2. Desired Pans
3. Food Release Spray
4. Institutional Clear Wrap
5. Disposable Gloves

PREPARATION

1. Spray pans with food release spray.
2. Place desired entrees in ½ size pans. (Add 4 to 8 oz. of water to Macaroni and Cheese and Salisbury Steak.)
3. Cover the frozen entrees with institutional clear wrap, then cover with the original foil cover.

TO COOK	FROM frozen	INTERNAL FOOD TEMPERATURE
2 - 4 Entrees	2:30 (2 hours 30 minutes)	150°F
5 - 8 Entrees	2:45 (2 hours 45 minutes)	150°F
9 - 13 Entrees	3:15 (3 hours 15 minutes)	150°F
14 - 16 Entrees	4:30 (4 hours 30 minutes)	150°F
18 - 20 Entrees	5:15 (5 hours 15 minutes)	150°F

TO COOK	FROM THAWED	INTERNAL FOOD TEMPERATURE
2 - 4 Entrees	1:15 (1 hour 15 minutes)	150°F
5 - 8 Entrees	1:45 (1 hour 45 minutes)	150°F
9 - 13 Entrees	2:15 (2 hours 15 minutes)	150°F
14 - 16 Entrees	3:30 (3 hours 30 minutes)	150°F
18 - 20 Entrees	4:15 (4 hours 15 minutes)	150°F

NOTE 1: Canned vegetables may be cooked overnight with frozen entrees. Do not add additional cook time.

NOTE 2: Use the number of frozen entrees being cooked to calculate cook time. Do not include any of the vegetable items to be cooked in the calculation.

NOTE 3: Bottom drip pan may be used for overnight cooking. Use Bag Product or Macaroni & Cheese ONLY.

OVERNIGHT ENTREE PREPARATION (BAGS - FROZEN)**OVEN PREPARATION**

1. Set PREHEAT to OFF.
2. Set COOK TEMP to 225°F, set on LOW power.
3. Set COOK TIME as shown below.
4. Set HOLD TEMP to 150°F.
5. Press START/STOP button twice. (Cycle light will flash ON and OFF at this time.) This will preheat oven to the cook temperature set but will not activate the time.
6. Place prepared Entree in oven, press START/STOP button once. Cycle light will be ON and cook time will start.

GATHER REQUIRED ITEMS

1. Desired Entree & Bag Items
2. Desired Pans
3. Food Release Spray
4. Institutional Clear Wrap
5. Disposable Gloves

PREPARATION

1. Spray pans with food release spray.
2. Place desired entrees in ½ size pans. (Add 4 to 8 oz. of water to Macaroni and Cheese and Salisbury Steak.
3. Cover the frozen entrees with institutional clear wrap, then cover with the original foil cover.

TO COOK	FROM frozen	INTERNAL FOOD TEMPERATURE
2 - 4 Entrees	2:30 (2 hours 30 minutes)	150°F
5 - 8 Entrees	2:45 (2 hours 45 minutes)	150°F
9 - 13 Entrees	3:15 (3 hours 15 minutes)	150°F
14 - 16 Entrees	4:30 (4 hours 30 minutes)	150°F
18 - 20 Entrees	5:15 (5 hours 15 minutes)	150°F

NOTE 1: Canned vegetables may be cooked overnight with frozen entrees. Do not add additional cook time.

NOTE 2: Use the number of frozen entrees being cooked to calculate cook time. Do not include any of the vegetable items to be cooked in the calculation.

NOTE 3: Bottom drip pan may be used for overnight cooking. Use Bag Product or Macaroni & Cheese ONLY.

Installation



WARNING

Serious injury, equipment damage or death could result if attempting to install this oven. Ensure that an authorized BKI service agent install the oven.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Remove all packing from the interior and exterior of the oven.

GO-36 Stacking Instructions

Tools Required: 7/16 combination wrench
 7/16 socket and ratchet
 (2) 2x4x30" pieces of wood

NOTE: Remove all plastic from stacking kit parts.

1. Remove racks and drip pans from inside both ovens.
2. Place two wood 2x4x30" pieces on the floor. Tilt unit back onto wood pieces being careful not to crush fuse holders or power cord.
3. Remove casters and place large aluminum base WB56210600 (lip goes downward) between the bottom of the oven and the casters. Install the caster hardware that was removed.
4. Carefully place unit upright.
5. Remove the heater control unit of the base unit (3 screws on each side). Place four (4) small stainless steel angles (FA56210702) at the outside corners of the gasket on the oven cabinet. Replace heater control unit.
6. Carefully place second unit on its back just as in step 2.
7. Remove casters and store. Place stacking kit piece AB56210500 (with louvers on sides) with notches toward the oven back. Install hardware removed from the casters to secure the stacking kit piece to the oven bottom. Install four (4) handles on sides of stacking kit piece using 1/4-20 x 1" bolts and lockwashers.

NOTE: Be sure handles are secure.

8. Place unit upright.

NOTE: Lock the casters on the bottom unit.



CAUTION

Be careful not to pinch hands while installing the top unit.

9. Carefully lift the oven with the handles and place on top of other oven.
10. Seal the base and the stacking kit piece to the oven bottoms using silicone rubber RTV (S0018) approved for this use.
11. Replace racks and drip pans.

Location and Clearance

Allow enough air space around the unit to provide for proper ventilation.

Wiring



Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation.

The oven, when installed by an authorized BKI service agent, must be grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI NFPA 70-2002. You can obtain this code from:

The National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

Maintenance

⚠ CAUTION

Failure to comply with the maintenance below could result in a serious accident or equipment damage.

⚠ DANGER

Failure to remove power from this unit before performing maintenance may cause severe electrical shock. This unit may have more than one disconnect switch.

Scheduled Maintenance

Oven Cleaning

The oven must be cleaned at the end of each business day. It is easier to clean while still warm. Cleaning is not only necessary for sanitary reasons, but will increase sales appeal and maximize operating efficiency.

⚠ DANGER

Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

⚠ CAUTION

Using abrasive cleaners may damage the cabinet finish. Use only a mild soap and water solution.

Never steam clean or get excess water in the interior of the cabinet as this can damage unit.

DO NOT USE OVEN CLEANER on this machine. Caustic cleaners can cause damage to the machine.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury from hot cleaning solution.

1. Place the POWER ON/POWER OFF rocker switch in the POWER OFF position and unplug the power cord.
2. Wearing your insulated mitts, remove all food pans from the unit.
3. Let the oven cool to room temperature.
4. Remove racks and drip pan from the unit and place them in a large sink to soak in hot cleaning solution (BKI Cleaner).



5. Remove the rack supports by following the appropriate procedure below:

For GO-36:

- a. Lift the left-side rack support up and off of its mounting studs.



- b. Once the rack support is off of its studs, tilt the top toward the center of the oven.



- c. Pull rack support out of oven and clean.



- d. Repeat these steps for the right-side rack support.

For GO-36T:

- a. Lift the left-side rack support with attached baffle up and off of its mounting studs.



- b. Once the rack support is off of its studs, tilt the top toward the center of the oven.



- c. Pull rack support with attached baffle out of oven opening.



- d. Disconnect baffle from rack support and clean both parts.

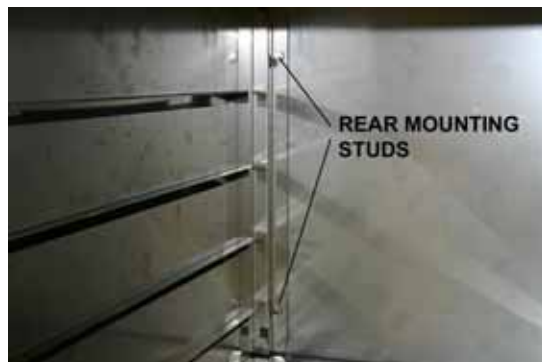
- e. Repeat these steps for the right-side rack support and baffle.
6. Clean the outside and inside of the oven with warm water, a sponge and approved cleaner which is authorized for use on food surface areas.
7. Wipe the unit dry with a soft cloth.
8. To reinstall rack supports follow the procedures below:

For GO-36:

- a. Insert the left rack support into the oven against the back wall.



- b. Hook the rack support hangers on the corresponding mounting studs.



- c. Repeat these steps for the right side rack support.

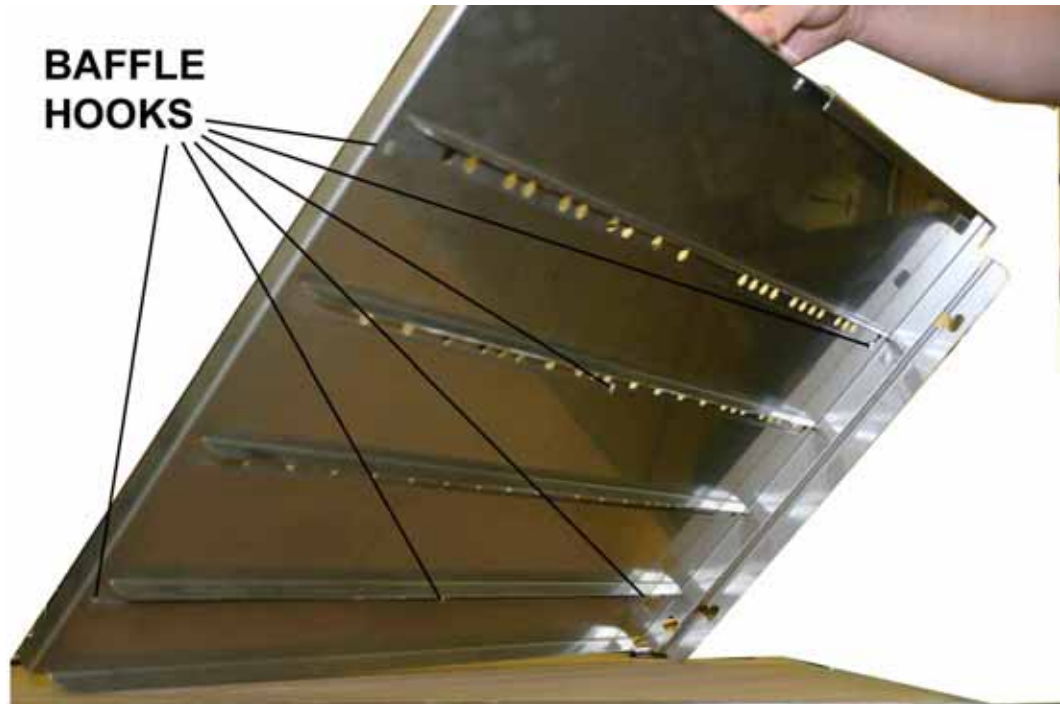
For GO-36T:

- a. To install baffle onto rack support, hold the rack side of the support at a 45° angle to a level surface.



- b. Slide baffle into position as shown allowing hooks on baffle to engage rack support.





- c. While holding the top of the baffle and the rack support together (keeping hooks from disengaging), tilt top of assembly inward as installing into oven.



- d. While holding the pieces with your hand, upright the assembly and install onto studs in oven. Be careful not to disengage the baffle hooks from the rack support.



- e. Repeat these steps for the right side support.
9. Reinsert the racks and drip pan.

Troubleshooting

Refer to the table below for troubleshooting information.

Problem	Cause	Possible Solution
Unit will not turn on	Oven is not plugged in.	Plug in the oven.
	Power to unit is not on. Problem with building power panel, circuit breaker/fuse or receptacle.	Check circuit breaker or fuses at building power panel.
	Blown fuse on unit.	Contact an authorized BKI service agent for corrective action.
	Defective power switch.	Contact an authorized BKI service agent for corrective action.
	Power supply cord has been damaged.	Contact an authorized BKI service agent for corrective action.
Unit operates for a period of time, then, the control turns off (no display).	Inlet to cooling fan has been blocked, loss of power to cooling fan or defective cooling fan.	Remove blockage from around cooling fan inlet. If problem persists, contact an authorized BKI service agent for corrective action.
	Defective over-temperature switch.	Contact an authorized BKI service agent for corrective action.
	Solid-state relay is defective; causing excessive heat.	Contact an authorized BKI service agent for corrective action.
Oven heats beyond 400° F then drops approximately 50° to 75°, heats, then drops again.	Heater plenum has exceeded allowable temperature limit (450° F). This condition may result from the following: <ul style="list-style-type: none"> • Heat circulation blower not functioning properly. • Failure of solid-state relay. • Failure of surge suppressor (shorted). • Short circuit (to ground) in heater bank. • Controller failure. • Defective thermocouple. 	Contact an authorized BKI service agent for corrective action.
Malfunction Warning Light on Control Unit is illuminated indicating overtemperature condition in the Control Unit Assembly. (For units with indicating light).	Refer to previous 2 problems above.	Place the POWER ON/ POWER OFF switch in the POWER OFF position and contact an authorized BKI service agent for corrective action.
Oven does not heat at all.	Improper control settings.	Reset the control.
	Loose wire on heater circuit.	Contact an authorized BKI service agent for corrective action.

Gourmet Oven

Problem	Cause	Possible Solution
	Defective relay.	Contact an authorized BKI service agent for corrective action.
	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.
	Oven over-temperature switch defective.	Contact an authorized BKI service agent for corrective action.
Oven has very slow heat up or recovery. NOTE: This is normal when using the LOW POWER setting.	Improper power line voltage.	Contact an authorized BKI service agent for corrective action.
	Heating elements not functioning.	Contact an authorized BKI service agent for corrective action.
	Defective HIGH POWER/LOW POWER switch.	Contact an authorized BKI service agent for corrective action.
Oven will not come up to temperature	Oven HIGH POWER/LOW POWER switch is in the LOW POWER position with the oven control set in the 300°-400° F range.	For these temperatures, operate oven on HIGH POWER.
	One or more heater elements not operating.	Contact an authorized BKI service agent for corrective action.
Control displays "PROB".	Damaged probe.	Contact an authorized BKI service agent for corrective action.
	Thermocouple connection is loose.	Contact an authorized BKI service agent for corrective action.
Control displays "EEEE".	Temperature inside the oven is below 50° F.	Reprogram the controller.
	Time/Temperature controller has failed.	Contact an authorized BKI service agent for corrective action.
Product not cooked thoroughly	Oven not preheated.	Be sure to preheat the oven to 300 degrees before placing product in oven.
	Improper time and temperature.	Check program for proper time and temperature setting.



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